Roasted Tomato Soup

Serves 4

2 containers compare tomatoes halved

1 tablespoon extra-virgin olive oil

1 large shallot sliced

3 cloves garlic sliced

1 teaspoon sea salt

½ teaspoon freshly ground pepper

1 teaspoon balsamic vinegar

1 tablespoon sundried tomatoes in the oil (Optional)

2 cups chicken stock

¼ cup heavy cream

4 basil leaves torn

Additional salt and pepper to taste.

Preheat oven to 350 degrees.

Preheat a dutch oven or any large oven safe sauté pan.

Add the olive oil to the pan and heat for 1 minute.

Add the shallots and garlic and cook for a couple minutes longer being careful not to burn.

Add the tomatoes to the pan and season with salt and pepper.

Drizzle the tomatoes with the balsamic vinegar then place the pan in the oven and roast for 30 minutes.

Carefully remove the pan for the oven and place back onto the stove.

Turn the heat to medium low and stir in the chicken stock then the heavy cream and basil.

Let it cook for 23 minutes.

You can now mash with a potato masher or use an immersion blander to puree till smooth.

Serve garnished with additional basil.